

BRUNELLO DI MONTALCINO DOCG 2021



ORGANIC WINE



Vineyards

Colle, altitude 480 metres north-east exposure

Castelnuovo, altitude 230 metres south-east exposure

Fermentation

Spontaneous in stainless steel vats at controlled temperature

Ageing

42 months in 50 hl and 30 hl Slavonian oak barrels

Production



8.560

bordeaux bottles (0.75)

Yield per hectare

40 ql

Beginning of harvest

18 September 2021

Bottling

28 January 2026

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
15,0%	5,89 g/l	30,5 g/l
Free Sulfur dioxide	Total sulfur dioxide	
24 mg/l	99 mg/l	

Notes on the vintage:

A cold and rainy winter was followed by an unusually warm early spring, which led to premature bud break in the vines. These young shoots then had to withstand two very cold events in April. Fortunately, thanks to their exposure and elevation, our vines proved resilient. The summer was hot with low rainfall, resulting in a limited presence of pathogens. There was a significant diurnal temperature variation, which helped preserve the canopy's color—despite the heat, the leaves remained vibrant green with no signs of stress. In the vineyard, we maintained a healthy leaf canopy to protect the grapes and worked the soil to retain subsoil moisture. Ripening progressed gradually and evenly.

Notes on wine:

Intense, bright ruby red in color with a slightly garnet rim. On the nose, notes of blueberry, blackberry, rose, and geranium stand out, followed by hints of coffee bean, caramel, and dark chocolate. On the palate, it is well-balanced, with nicely integrated acidity, lively tannins, and a savory, well-structured profile. The finish is long, leaving the mouth dry and harmonious. If properly stored, the wine can age for up to 50 years.